

## **SPECIFICATION, INSTALLATION AND OPERATION MANUAL**

**READ ALL INSTRUCTIONS BEFORE USE**

### **RECIRCULATING EXHAUST HOOD**



Model: **CEH.SBE.11.1**

Suitable For Giorik Steambox: **SEHE061WT, SEHE062WT, SEHE101WT,  
SEHE102WT, SEHE201WT, SEHE202WT**

Model: **CEH.KOR.11.1**

Suitable For Giorik Kore/Minitouch: **KB061WT, KB101WT, KM061WT, KM101WT**

A guide on the use, care and maintenance  
of your quality Culinaire product

**Page Intentionally Left Blank**

## 1.0 Introduction

1.1 Your New Culinaire Product . . . . .	3
1.2 Australia and New Zealand Warranty . . . . .	4
1.2.1 Warranty Period	
1.2.2 Warranty Registration	
1.3 General Precautions . . . . .	4
1.4 Setting Up Information . . . . .	5
1.4.1 Handling	
1.4.2 Unpacking	
1.4.3 Disposal	
1.4.4 Product Overview	

## 2.0 Specification

2.1 Technical Drawing . . . . .	6
2.1.1 CEH.SBE.11.1	
2.1.2 CEH.KOR.11.1	

## 3.0 Installation

3.1 Electrical Connection . . . . .	7
3.2 Plumbing Connections . . . . .	7
3.3 Steambox Assembly - SEHE061WT / SEHE101WT . . . . .	8
3.4 Kore/Mini Touch Assembly - KB061WT / KB101WT / KM061WT / KM101WT . . . . .	10

## 4.0 Operation

4.1 Initial Start-up & Operation . . . . .	12
4.1.1 Recirculating Exhaust Hood - Initial Start-up	
4.1.2 Filtered Air Vent	

## 5.0 Cleaning and Maintenance

5.1 Cleaning . . . . .	13
5.1.1 Cleaning Schedule	
5.1.2 Materials Required	
5.1.3 General Information	
5.1.4 Corrosion Protection	
5.1.5 Surface Finish	
5.1.6 External Surfaces	
5.2 Filter Replacement Program - CEH.SBE.xx . . . . .	14
5.2.1 Filter Removal and Installation	
5.3 Filter Replacement Program - CEH.KOR.xx . . . . .	15
5.3.1 Filter Removal and Installation	
5.4 Troubleshooting . . . . .	16

## 1.1 Your New Culinaire Product

Thank you for choosing this quality Culinaire product.

All Culinaire products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Culinaire product in accordance with these instructions, will provide many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and/or distributes a comprehensive range of food service equipment for kitchens, food preparation and presentation. Stoddart products are manufactured and engineered to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

---

**Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.**

### Disclaimer

The manufacturer/distributor cannot be held responsible or liable for any injuries or damages of any kind that occur to persons, units or others, due to abuse and misuse of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer/distributor are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY.**

The manufacturer/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

**Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market.  
This appliance is not designed nor intended for household or domestic use and must not be used for this purpose.**

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard





## Warranty & Registration

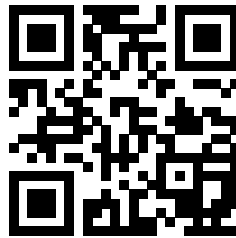
### 1.2 Australia and New Zealand Warranty

#### 1.2.1 Warranty Period

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

#### 1.2.2 Warranty Registration

To register your new product, Follow the below Link/QR code.



[www.stoddart.com.au/warranty-information](http://www.stoddart.com.au/warranty-information)


### 1.3 General Precautions

When using any electrical unit, safety precautions must always be observed.

Our units have been designed for high performance. Therefore, the unit must be used exclusively for the purpose for which it has been designed.

- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of "pinch point" areas
- Unit is not waterproof **DO NOT** use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- **DO NOT** remove any cover panels that may be on the unit
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine

## 1.4 Setting Up Information

	<p style="text-align: center;"><b>WARNING</b></p> <p>Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.</p>
---	--

### 1.4.1 Handling

- Use suitable means to move the unit;
  - For smaller items use two people
  - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

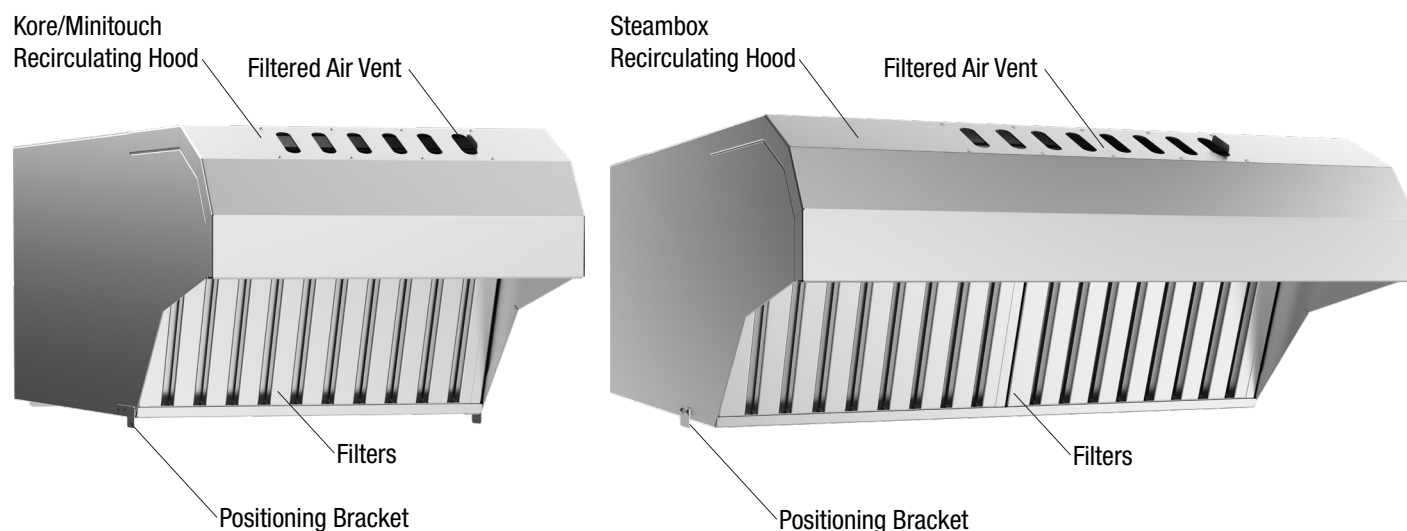
### 1.4.2 Unpacking

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within seven (7) days of receipt. No claims will be accepted or processed after this period
- Remove all protective plastic film, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

### 1.4.3 Disposal

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

### 1.4.4 Product Overview

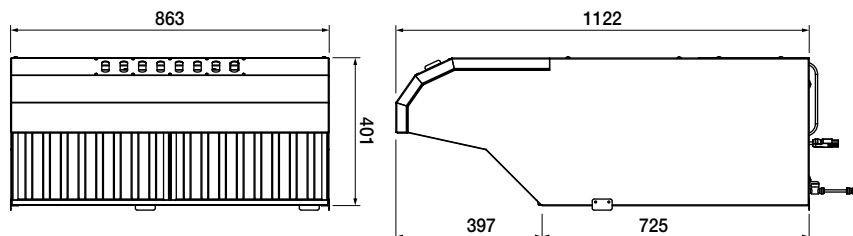


### 2.1 Technical Drawing

#### 2.1.1 CEH.SBE.11.1

##### Specifications

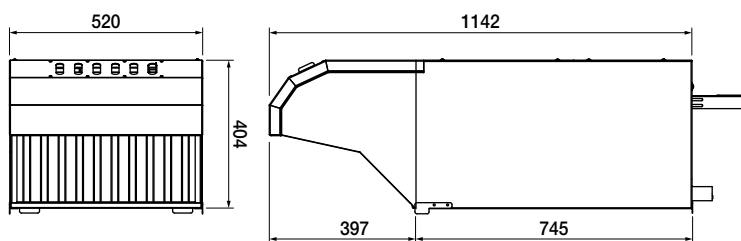
<b>Model</b>	<b>CEH.SBE.11.1</b>
<b>W x D x H (mm)</b>	863 x 1122 x 401
<b>Weight</b>	78kg
<b>Electrical Connection</b>	240VAC / 50Hz / 0.87kW 3 pin plug for connection to the Giorik Oven. Oven requires pre-assembly for compatibility with the hood
<b>Cold Water Connection</b>	1/4" cold water supply minimum 240kpa




#### 2.1.2 CEH.KOR.11.1

##### Specifications

<b>Model</b>	<b>CEH.KOR.11.1</b>
<b>W x D x H (mm)</b>	520 x 1142 x 404
<b>Weight</b>	51kg
<b>Electrical Connection</b>	240VAC / 50Hz / 0.47kW 3 pin plug for connection to the Giorik Oven. Oven requires pre-assembly for compatibility with the hood
<b>Cold Water Connection</b>	1/4" cold water supply minimum 240kpa



### 3.1 Electrical Connection

	<b>WARNING</b>
	<p style="text-align: center;"><b>This unit must be installed in accordance with AS/NZS 60335.1</b></p> <p>Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow "CAUTION-DO NOT OPERATE" tag. This must be performed where relevant unless the procedures specify otherwise.</p> <p style="text-align: center;"><b>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</b></p>


#### Single Phase Units:

- Supplied and fitted with an appropriately rated plug and lead, indicated as:  
- 3 pin plug & lead fitted

#### Notes:

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated from moisture or water

### 3.2 Plumbing Connections

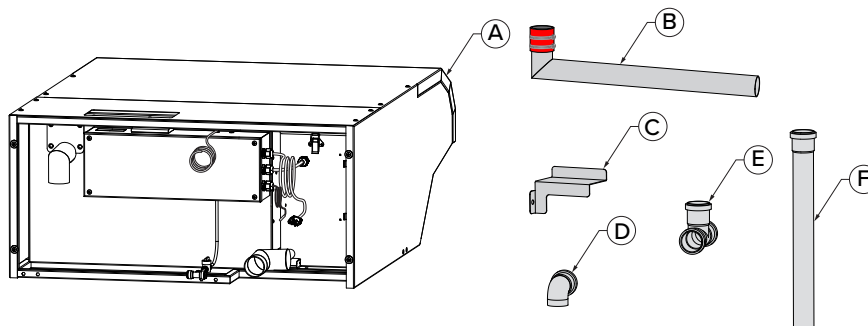
	<b>IMPORTANT</b>
	<p style="text-align: center;"><b>This hood must be installed in accordance with the Plumbing Code of Australia (PCA)</b></p>

### 3.3 Steambox Assembly - SEHE061WT / SEHE101WT

**Note:** A deflection cover has to be added above the vertical discharge louvers in air-conditioned spaces

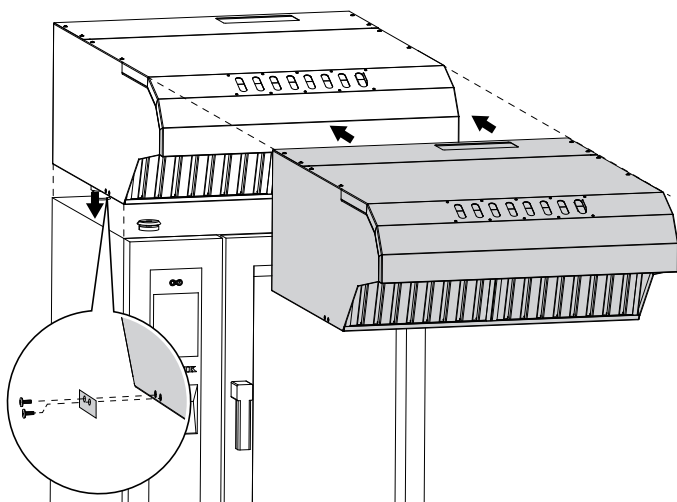
#### Supplied Components:

Item	Description	Qty.
A	Recirculating Exhaust Hood	1
B	Condensate Pipe	1
C	Securing Bracket	1
D	90° Elbow (50mm)	3
E	T-Piece (50mm)	1
F	Straight Pipe (50mm)	4



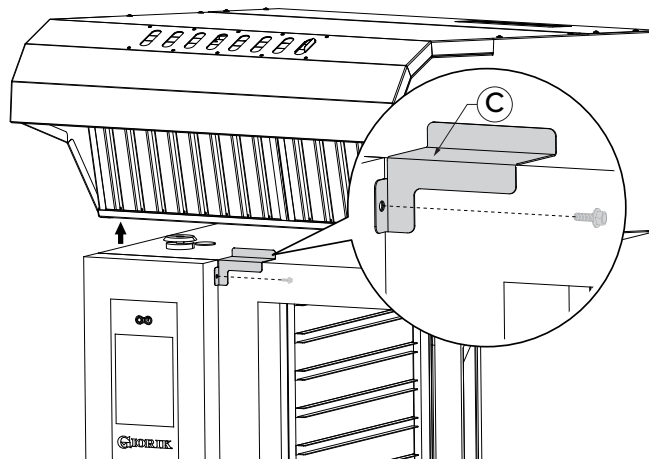
1

- Position the oven on the combi stand as per the oven manual
- From the front of the oven lift the hood and carefully position over the oven, align the back/sides of the hood with the back/sides of the oven
- With the hood sitting flush to the oven (back/sides) remove the four positioning brackets from the hood
- Re-install the four positioning brackets so that they hang down over the oven



2

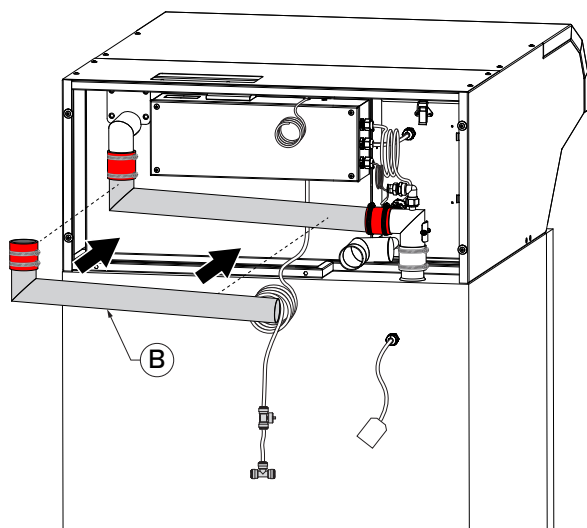
- Open the oven door and remove the fixing from the control panel located at the top
- Raise the front of the hood enough to place the securing bracket against the control panel and oven chassis, then lower hood and secure bracket using the previously removed fixing



3

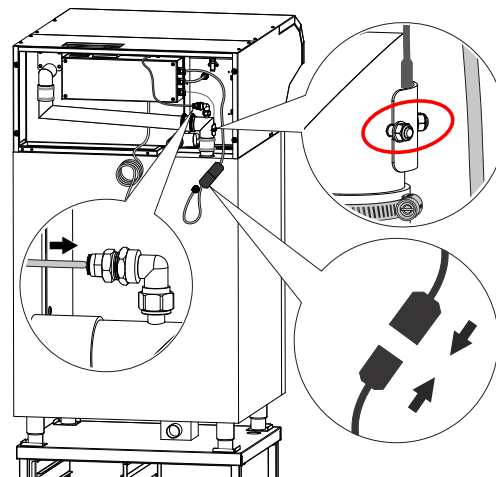
**Note:** Red silicone tubes may need adjustment before securing hose clamps

- Loosen the four hose clamps on the condensate pipe
- Install the condensate pipe, secure with the four hose clamps



4

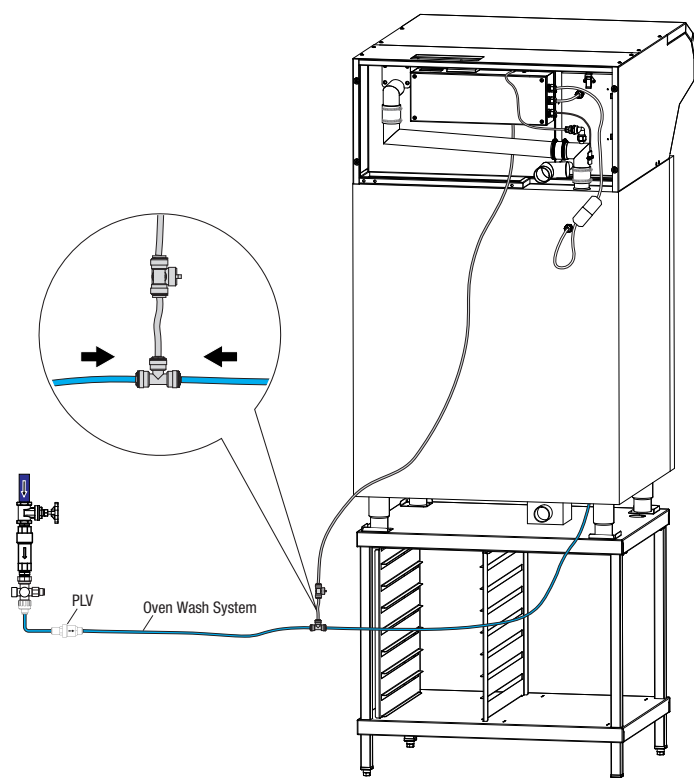
- Insert the water line in the John Guest fitting pre-installed to the oven
- Loosen the two locking nuts on the 'Temperature Bracket' and insert the end of the temperature probe, then tighten the two locking nuts
- Connect the 3-Pin male/female electrical connection



5

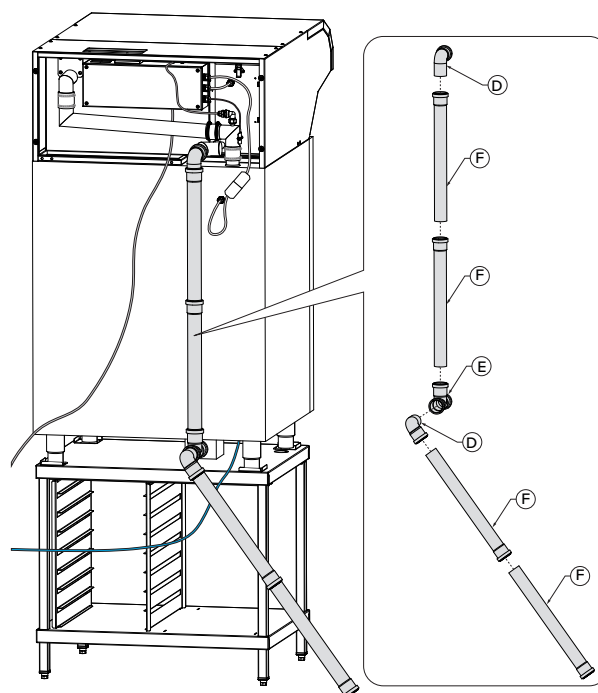
**Note:** Plumbing connections will need to be installed in conjunction with the steps in the oven user manual

- Cut the oven wash system line after the PLV. Insert the two cut ends into the water connection T-Piece pre-installed to the hood



6

- 50mm Ø drain kit is supplied with oven as illustrated. Any modification or extension to the kit must be able to resist temperatures up to 100°C
- Drain pipes must be directed to the tundish (Drain Kit Supplied). Drain pipe must sit 25mm above the tundish
- Secure drain pipe to the Combi oven outlet located on the back bottom left of the unit (Note: pipe may need to be cut to length)

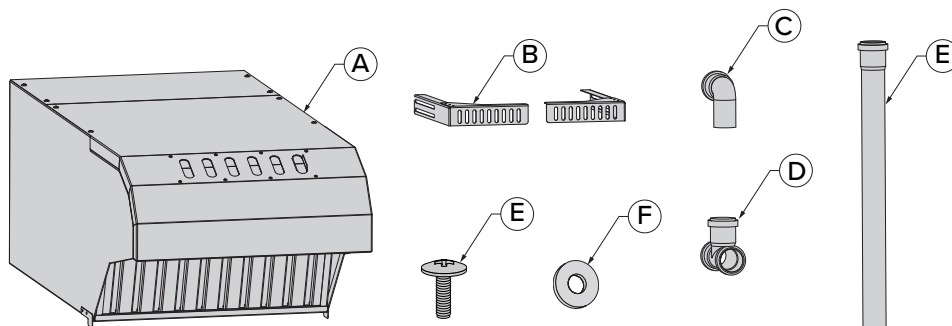


### 3.4 Kore/Mini Touch Assembly - KB061WT / KB101WT / KM061WT / KM101WT

**Note:** A deflection cover has to be added above the vertical discharge louvers in air-conditioned spaces

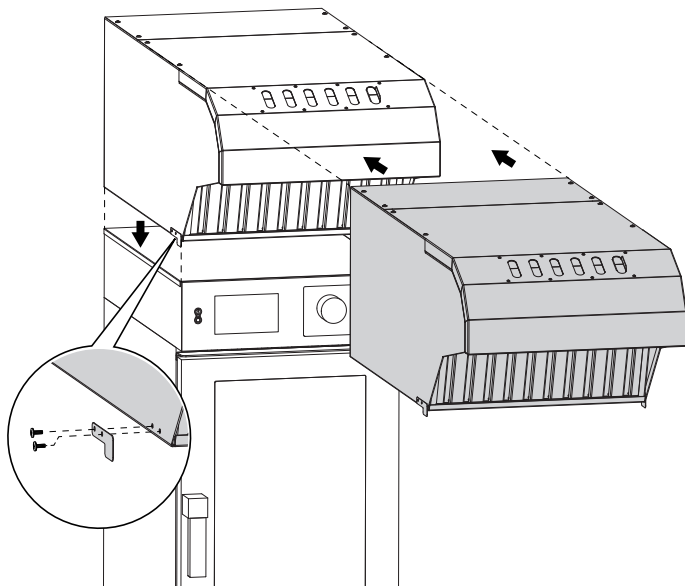
#### Supplied Components:

Item	Description	Qty.
A	Recirculating Exhaust Hood	1
B	Wall Bracket	2
C	90° Elbow (40mm)	3
D	T-Piece (40mm)	1
E	Straight Pipe (40mm)	4
F	M5 Fastener	4
G	M5 Washer	4



1

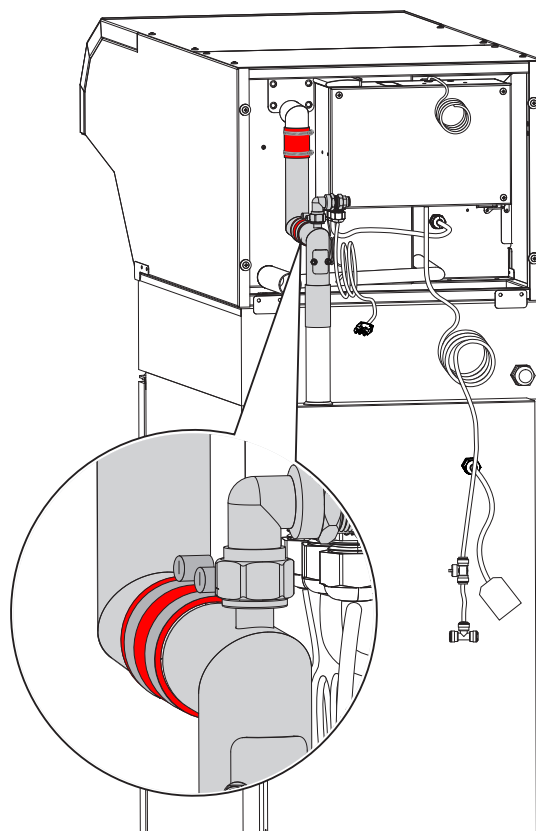
- Position the oven on the combi stand as per the oven manual
- From the front of the oven lift the hood and carefully position over the oven, align the back/sides of the hood with the back/sides of the oven
- With the hood sitting flush to the oven (back/sides) remove the four positioning brackets from the hood
- Re-install the four positioning brackets so that they hang down over the oven



2

**Note:** Red silicone tubes may need adjustment before securing hose clamps

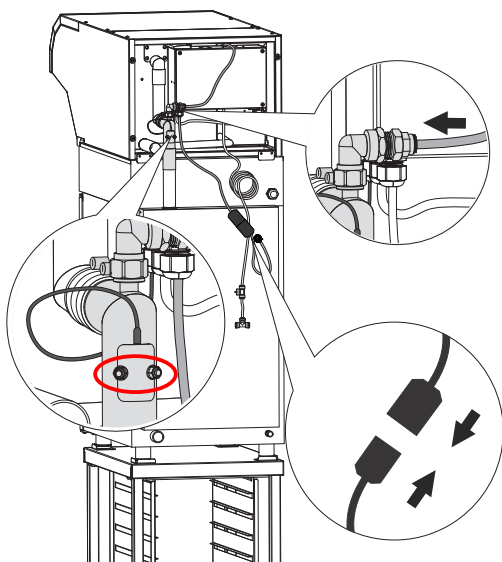
- Loosen the two hose clamps on the condensate pipe
- Connect the condensate pipe to the outlet on the hood, secure with the two hose clamps



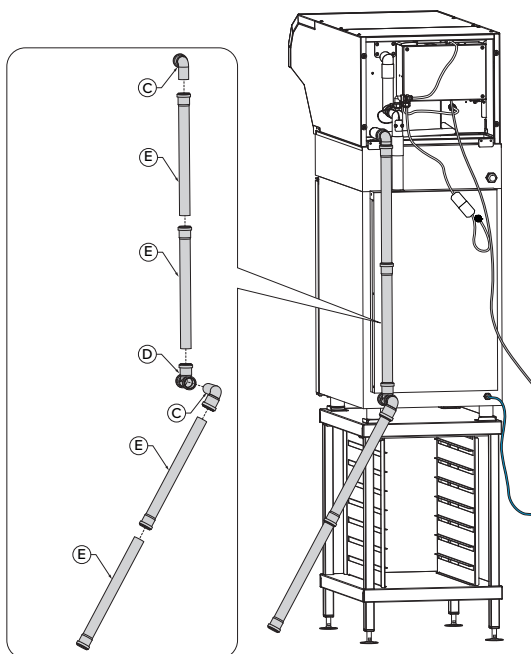


**3**

- Insert the water line in the John Guest fitting pre-installed to the oven
- Loosen the two locking nuts on the 'Temperature Bracket' and insert the end of the temperature probe, then tighten the two locking nuts
- Connect the 3-Pin male/female electrical connection

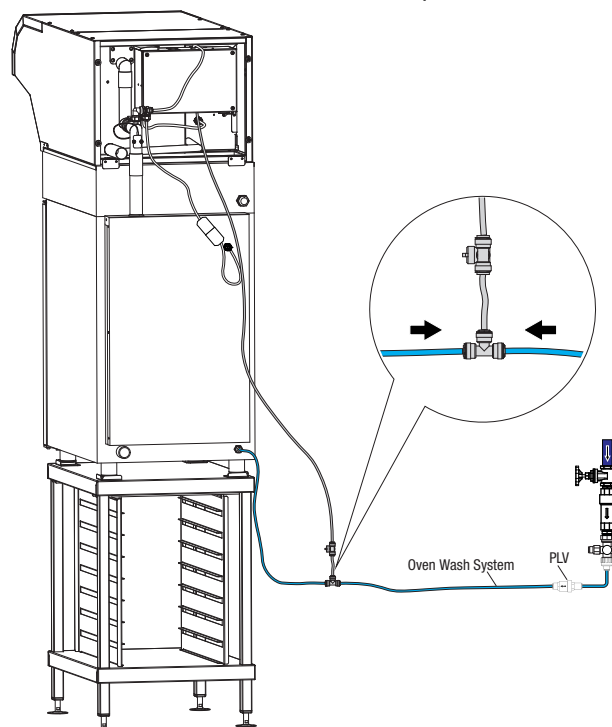

**5**

- 40mm Ø drain kit is supplied with oven as illustrated. Any modification or extension to the kit must be able to resist temperatures up to 100°C
- Drain pipes must be directed to the tundish (Drain Kit Supplied). Drain pipe must sit 25mm above the tundish
- Secure drain pipe to the Combi oven outlet located on the back bottom left of the unit (Note: pipe may need to be cut to length)

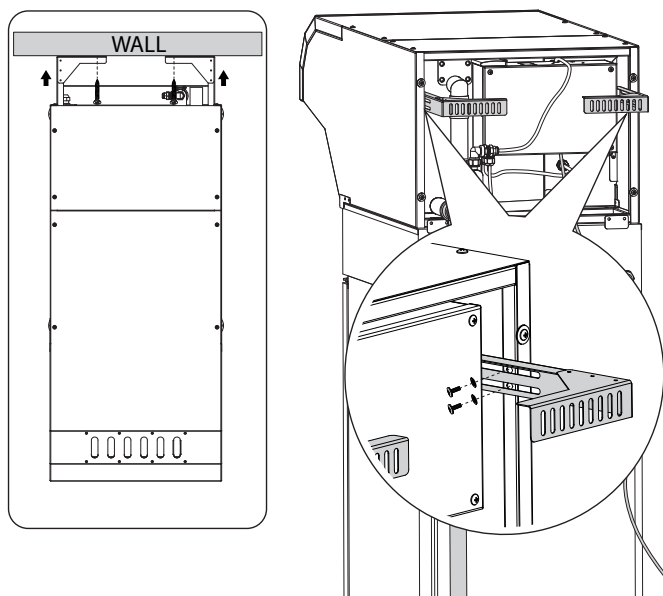

**4**

**Note:** Plumbing connections will need to be installed in conjunction with the steps in the oven usermanual

- Cut the oven wash system line after the PLV. Insert the two cut ends into the water connection T-Piece pre-installed to the hood


**6**

- Attach the wall brackets to the hood using the provide screws and washers
- Slide the wall brackets until it is touching the wall then fasten screws on hood
- Attach bracket to the wall with sufficient load bearing fasteners (must have a min total of 20kg pull-out rating)

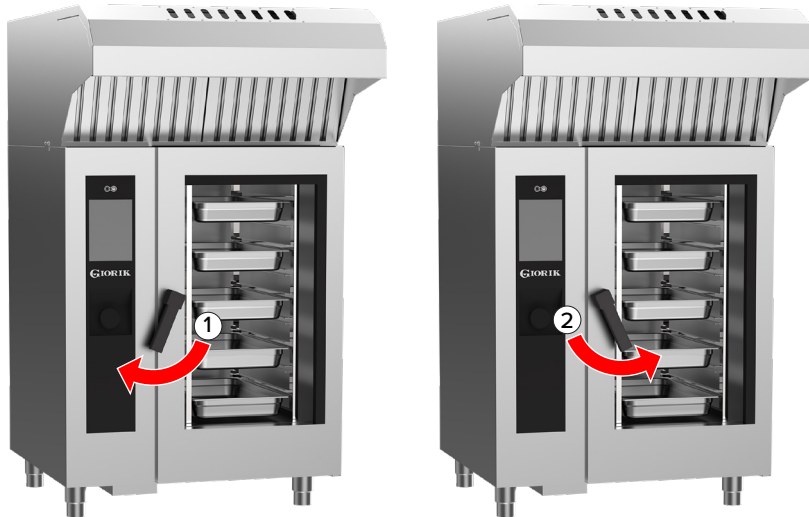




## 4.1 Initial Start-up & Operation

### 4.1.1 Recirculating Exhaust Hood - Initial Start-up

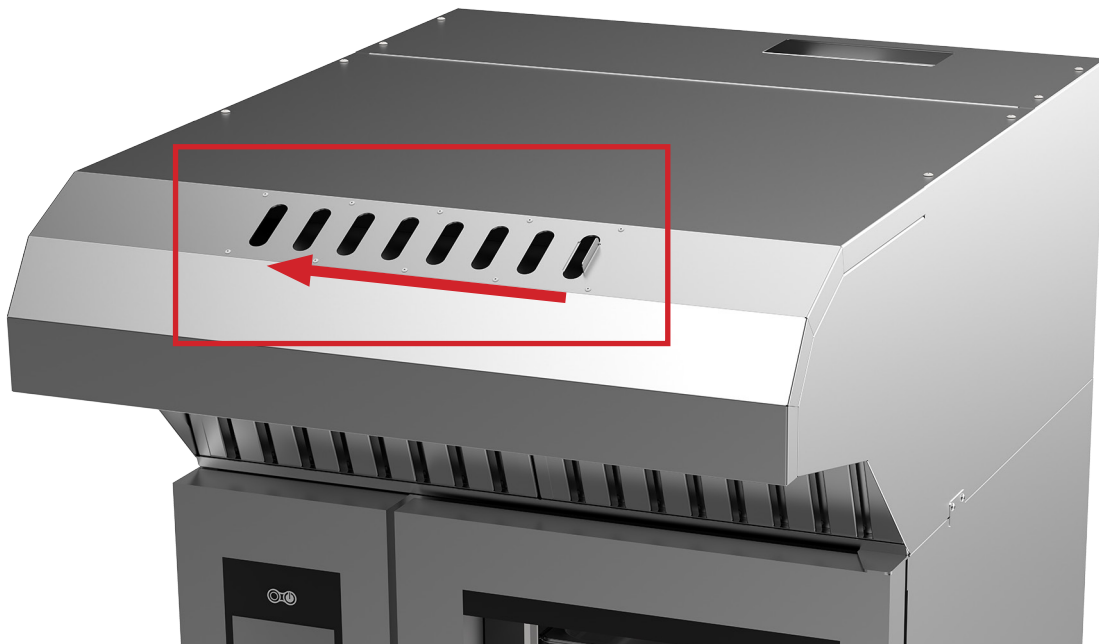
- The recirculating exhaust hood operates in conjunction with the Giorik Steambox range of ovens
- When the oven is turned on exhaust hood will run, when the temperature of the exhaust vent reaches the setpoint temperature the fan speed will run at a higher rate until the temperature drops
- The door operates on a two stage process, first turn the handle left '1' and pull out slightly next turn the handle to the right '2' to fully open the oven door



### 4.1.2 Filtered Air Vent

The vent at the top of the hood regulates the distribution of filtered air, this is directed downward at the front of the hood.

- When closed, the fans propel 100% of the air straight down
- When open, the fans disperse a lower volume of air downwards while directing the rest out of the vent



## 5.1 Cleaning

	<b>WARNING</b>
	<p>This unit is <b>NOT</b> waterproof, do <b>NOT</b> hose. DO <b>NOT</b> pour water directly onto the unit.</p>

### 5.1.1 Cleaning Schedule

- Daily cleaning is required for the unit. This will help to maintain and prolong the efficiency of your unit
- The unit should be cleaned at the end of each work day

### 5.1.2 Materials Required

- Stainless Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Paper Towel
- Container of warm water
- Appropriate PPE (Personal Protective Equipment)

### 5.1.3 General Information

- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- Do NOT use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- Do NOT use industrial chemical cleaners, caustic based cleaners or bleaches and bleaching agents, many will damage the metals and plastics used on this unit
- When drying, metal surfaces should be wiped with a soft cloth in the same direction as grained polish
- Do NOT remove any screws for cleaning. All internal sections of the unit are to be cleaned by a qualified technician
- This unit is NOT waterproof, do NOT hose, do NOT pour water directly onto the unit

### 5.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric. Do NOT use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion. After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning and do NOT let water pool on the unit. Check crevices and folds for pooling
- If an abrasive product is used while cleaning, thoroughly dry the unit and leave in an open or oxidised area for the stainless steel protective layer to replenish
- When using, ensure all liquids and moisture is cleaned up straight away. Food liquids such as juices from vegetables and fruits should NOT be left on preparation surfaces
- Do NOT leave items on the stainless steel such as cutting boards, rubber mats and bottles

### 5.1.5 Surface Finish

- To protect the polish, stainless steel should be dried by wiping a dry soft cloth in the same direction as grained polish
- For NON-food contact surfaces, a light oil can be wiped on the surfaces with a cloth to enhance the stainless steel surface. Wipe in the direction of the grain
- Some commercial stainless stain cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

### 5.1.6 External Surfaces

1. Isolate from the power supply
2. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
3. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
4. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and soil has been removed
5. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

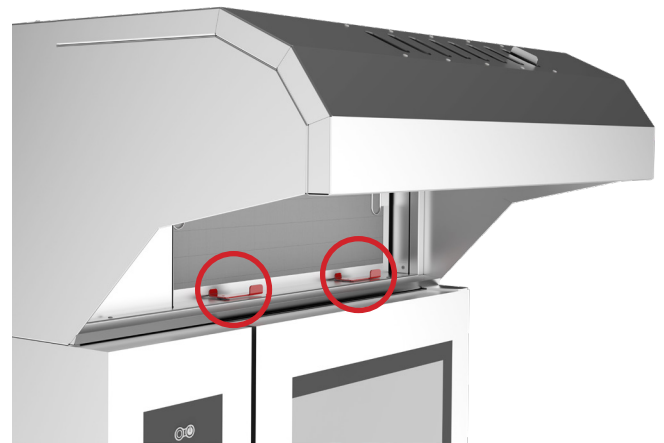
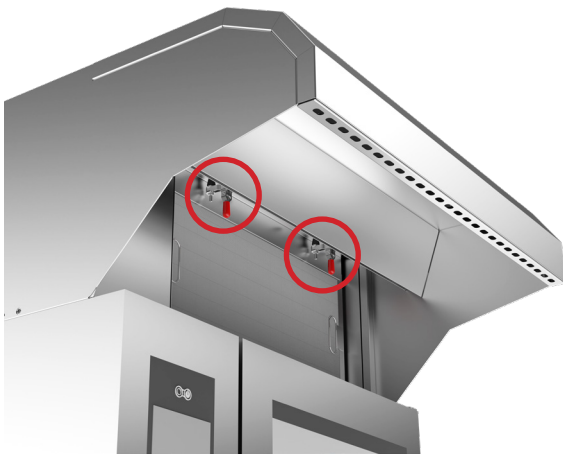
### 5.2 Filter Replacement Program - CEH.SBE.xx

Filter	Part No.	Wash/Replace	Replacement Frequency (Light use)	Replacement Frequency (Heavy use)
Baffle Filter	N/A	Wash Daily	N/A	N/A
Mesh Filter	CMFIL.0080	Wash Daily	N/A	N/A
HEPA Filter	CMFIL.0036	Replace	Bi-annual	3 Months
Carbon Filter	CMFIL.0027	Replace	Bi-annual	3 Months

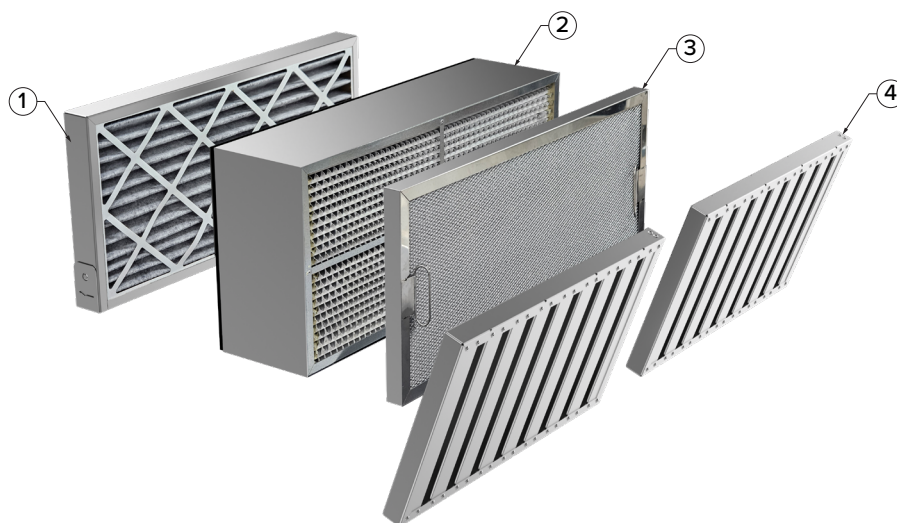
The product representative will demonstrate on how to replace filters.  
It is the owners responsibility to maintain the filters regularly subjected to use (light duty / heavy duty).

#### 5.2.1 Filter Removal and Installation

- Remove the two baffle filters by lifting them up and out
- To remove the Mesh filter/HEPA Filter/Carbon Filter, release the two top clamps and two lower clamps (note clamps are red)



- The baffle filters and mesh filters can be cleaned in a kitchen sink with warm soapy water or placed in a dishwasher
- Thoroughly wipe dry after cleaning, do NOT allow to air dry
- Reinstall the filters in the following order:
  1. Carbon Filter
  2. HEPA Filter
  3. Mesh Filter
  4. Baffle Filter (Note: Baffle filter must sit inside the front channel not behind it)



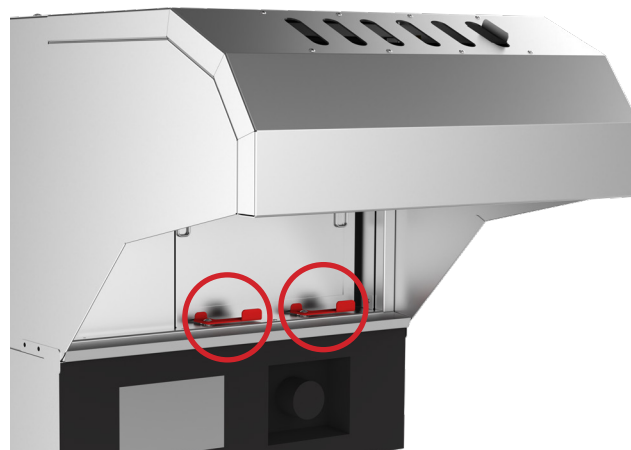
### 5.3 Filter Replacement Program - CEH.KOR.xx

Filter	Part No.	Wash/Replace	Replacement Frequency (Light use)	Replacement Frequency (Heavy use)
Baffle Filter	N/A	Wash Daily	N/A	N/A
Mesh Filter	CMFIL.0075	Wash Daily	N/A	N/A
HEPA Filter	CMFIL.0077	Replace	Bi-annual	3 Months
Carbon Filter	CMFIL.0076	Replace	Bi-annual	3 Months

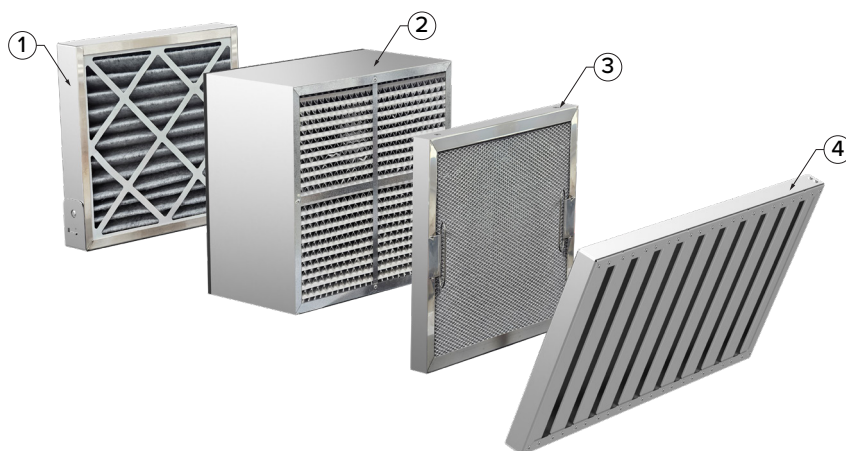
The product representative will demonstrate on how to replace filters.  
It is the owners responsibility to maintain the filters regularly subjected to use (light duty / heavy duty).

#### 5.3.1 Filter Removal and Installation

- Remove the two baffle filters by lifting them up and out
- To remove the Mesh filter/HEPA Filter/Carbon Filter, release the two top clamps and two lower clamps (note clamps are red)



- The baffle filters and mesh filters can be cleaned in a kitchen sink with warm soapy water or placed in a dishwasher
- Thoroughly wipe dry after cleaning, do NOT allow to air dry
- Reinstall the filters in the following order:
  1. Carbon Filter
  2. HEPA Filter
  3. Mesh Filter
  4. Baffle Filter (Note: Baffle filter must sit inside the front channel not behind it)



### 5.4 Troubleshooting

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department

**Page Intentionally Left Blank**

	<b>WARNING</b>
	<p><b>Technician tasks are only to be completed by qualified service people. Check faults before calling service technician.</b></p>

Problem	Possible Causes	Remedy
Unit does not operate/start	Oven is switched off	Ensure there is power to the oven and it is switched on
	3 pin plug not connected between oven and hood	Plug 3 pin connections together. Ensure there is power to the oven and it is switched on
	Oven not pre-delivered to be compatible with hood	Check if there is a 3 pin plug on the oven. If not, contact the Stoddart service department
	Electrical Fault - wiring or parts	Contact the Stoddart service department
Fan does not operate	Oven is switched off	Ensure there is power to the oven and it is switched on.
	3 pin plug not connected between oven and hood	Plug 3 pin connections together. Ensure there is power to the oven and it is switched on
	Oven not pre-delivered to be compatible with hood	Check if there is a 3 pin plug on the oven. If not, contact the Stoddart service department
	Fan fault	Contact the Stoddart service department
Objectionable odour	Filters are dirty	Replace filters
Not capturing emissions	Incorrect connections at rear of hood	Contact the Stoddart service department
	Door opening too quickly	Observe the suggested door opening speed (from previous section). 2 seconds to open door
	Door doesn't have double door catch	Contact the Stoddart service department to organise double door catch installation
	opening oven mid cycle	Avoid opening oven mid cooking cycle



**STODDART®**

Due to continuous product research and development,  
the information contained herein is subject to change without notice.

[www.stoddart.com.au](http://www.stoddart.com.au)

www.stoddart.co.nz





Culinaire®

[illegible]

Due to continuous product research and development,  
the information contained herein is subject to change without notice.

[www.stoddart.com.au](http://www.stoddart.com.au)

www.stoddart.co.nz



**STODDART®**

## Australia

### Service / Spare Parts

Tel: 1300 307 289

Email: [service@stoddart.com.au](mailto:service@stoddart.com.au)

Email: [spares@stoddart.com.au](mailto:spares@stoddart.com.au)



Service Request

[www.stoddart.com.au](http://www.stoddart.com.au)

Australian Business Number: 16009690251

### Sales

Tel: 1300 79 1954

Email: [sales@stoddart.com.au](mailto:sales@stoddart.com.au)

---

## New Zealand

### Service / Spare Parts

Tel: 0800 935 714

Email: [service@stoddart.co.nz](mailto:service@stoddart.co.nz)

Email: [spares@stoddart.co.nz](mailto:spares@stoddart.co.nz)



Service Request

[www.stoddart.co.nz](http://www.stoddart.co.nz)

New Zealand Business Number: 6837694

### Sales

Tel: 0800 79 1954

Email: [sales@stoddart.co.nz](mailto:sales@stoddart.co.nz)

---

## International

### Service / Spare Parts

Tel: +617 3440 7600

Email: [service@stoddart.com.au](mailto:service@stoddart.com.au)

Email: [spares@stoddart.com.au](mailto:spares@stoddart.com.au)



Service Request

[www.stoddart.com.au](http://www.stoddart.com.au)

### Sales

Tel: +617 3440 7600

Email: [sales@stoddart.com.au](mailto:sales@stoddart.com.au)